

## GRAPE VARIETY

100% Coda di Volpe

## PRODUCTION AREA

Estate-owned vineyards in the hilly areas of the towns of Carazita, Piesco and Pesano in Luogosano and the town of Brussineta in Sant'Angelo all'Esca.

## ALTITUDE

300-400 metres above sea level

## SOIL TYPE

Clay and sand rich in volcanic elements

## VINIFICATION

Grapes are harvested in mid-October, sorted in the vineyard and the cellar and then pressed whole. Cold settling is followed by alcoholic fermentation at low temperatures. The wine is aged for a short time on its fine lees before bottling.

## TASTING NOTE

*Colour:* Crystalline, bright, straw yellow.

*Aroma:* Fruity bouquet with yellow notes of yellow peach, pineapple, banana and herbs.

*Taste:* Intense, deep and very persistent.

## FOOD PAIRING

Very versatile wine, great with all manner of fish, sushi and tartare dishes, as well as white meat or vegetables served with light sauces. Particularly well-suited to buffalo mozzarella and burrata.

Best served at a temperature of 10-12°C.



# BIANCO DI BELLONA

IRPINIA CODA DI VOLPE D.O.C.

From the Coda di Volpe vine variety comes “Bianco di Bellona”, dedicated to the beautiful Roman goddess of war. Bellona herself was said to be as fierce on the battlefield as she was sweet and voluptuous off of it. Legend says that she liked to celebrate successes in battle by sharing a great deal of wine with her troops.

## CAMPANIA

- TAURASI - AGLIANICO
- FIANO DI AVELLINO
- GRECO DI TUFO
- FALANGHINA
- CODA DI VOLPE

